



Hotel
du Vin

The Avon Gorge

PRIVATE DINING MENUS



DRINKS PACKAGES

Package prices per person

Crémant £19.95

1 glass of sparkling wine

½ bottle of house wine

½ bottle of still or sparkling mineral water



Classic £24.95

1 glass of house Champagne or Gin & Tonic

½ bottle of wine, from our Sommelier's choice of classic wines

½ bottle of still or sparkling mineral water



Premium £28.95

One glass of premium Champagne

½ bottle of wine, from our Sommelier's choice of premium wines

½ bottle of still or sparkling mineral water



Prestige £35.95

One glass of Lanson Rosé Champagne

½ bottle of wine, from our Sommelier's choice of premium wines

½ bottle of still or sparkling mineral water



Additions

Glass of Sparkling Wine £7.95

Glass of House Champagne £11.95

Bucket of Beers £99.95 for 24

Heineken, Chang, Birra Moretti to choose from

Bucket of Soft Drinks £14.95 for 6 | £27.95 for 12

Choose from Schweppes Lemonade or Ginger Beer 200ml,

Franklin & Sons Raspberry or Elderflower Lemonade 275ml,

Coca-Cola 330ml, Eager Juice Orange, Cranberry,

Pineapple, Apple, Grapefruit



CANAPÉS MENU

Chicken Liver Parfait on Toasted Brioche [NUT]
Plum and fig chutney *(46kcal)*

Endive, Roquefort & Walnut Salad [V/NUT] *(65kcal)*

Pastrami & Celeriac Slaw on Toasted Baguette *(59kcal)*

Smoked Salmon Roses on Rye Bread, Dill Crème Fraîche *(54kcal)*

Smoked Mackerel Pate & Beetroot Crostini *(139kcal)*

Breton Soupe de Poisson, Rouille, Gruyère & Croutons *(142kcal)*

Goats Cheese & Spinach Quiche [V/NGI] *(104kcal)*

Mini Baked Potato, Vegan Style Feta & Chives [VGI/NGI] *(33kcal)*

Truffle & Parmesan Arancini Balls *(74kcal)*

Choice of Two Items: £7.50 per person

Choice of Four Items: £14.50 per person

Choice of Six Items: £20.95 per person

Choice of Eight Items: £26.95 per person





PRESTIGE MENU

Rabbit, Pork & Green Peppercorn Terrine [NUT]

Toasted pain de campagne and cornichons *(427kcal)*

Baked Scallop Pie on the Half Shell

Scallops baked with chestnut mushrooms and shallots
in creamy Gruyère sauce under flaky pastry *(890kcal)*

Squash Carpaccio [VGI/NGI/NUT]

Whipped feta, toasted sunflower seeds and sweet mustard dressing *(321kcal)*



Lemon Sorbet [V/NUT]

A refreshing palate cleanser *(46kcal)*



Rib-Eye Steak 250g

28 day aged *(1143kcal)*

Roast Rump of Lamb [NGI]

Butter bean purée, anchovy and caper sauce *(631kcal)*

Roasted Monkfish

Creamy curried mussels, saffron and wilted spinach *(428kcal)*

Spiced Cauliflower Steak [V/NGI]

Fennel, feta and pomegranate salad *(438kcal)*



Poached Chocolate Cake [V/NGI]

Maple syrup crème fraîche *(1896kcal)*

Pear & Almond Tart [V/NUT]

Vanilla ice cream *(618kcal)*

Cheese Selection [NUT]

Artisan cheese served with biscuits and chutney *(520kcal)*

£59.95 per person

PREMIUM MENU

Salmon Gravadlax [NGI]

Fennel and dill coleslaw (246kcal)

Chicken Liver Parfait

Brioche toast and raisin chutney (361kcal)

Sautéed Mushrooms on Toasted Sourdough [VGI]

Madeira sauce (222kcal)



Braised Beef Short Ribs [NGI]

Pommes purée and haricot verts (683kcal)

Roasted Pave of Cod

Harissa and vegetable couscous with chermoula (429kcal)

Baked Ratatouille [VGI/NGI]

A Provençal stew topped with a vegan style Parmesan and herb breadcrumbs (123kcal)



Blackberry Cheesecake [NGI]

Blackberry compote (905kcal)

Profiteroles du Vin [V/NUT]

Choux pastry filled with vanilla ice cream, topped with chocolate sauce (933kcal)

Cheese Selection [NUT]

Artisan cheese served with biscuits and chutney (520kcal)

£46.95 per person

CLASSIC MENU

Breaded Hake [NGI]

Pickled vegetables and jalapeno mayonnaise (594kcal)

Air Dried Ham [NGI]

Celeriac remoulade (202kcal)

Whipped Cashew Nut Labneh & Courgette Salad [VGI/NGI/NUT]

Ribbons of courgette, edamame beans and radishes (363kcal)



Chicken Chasseur [NGI]

Classic braised chicken casserole, with a rich tomato, wine and mushroom sauce, served with pomme purée (1085kcal)

Seared Fillet of Sea Bass [NGI]

Confit new potatoes and herb veloute (1423kcal)

Gnocchi Provençale [VGI/NGI/NUT]

Ratatouille and basil pesto (484kcal)



Chocolate & Avocado Pot [VGI/NGI/NUT]

Pistachio, pomegranate and dried cranberries (544kcal)

Bread & Butter Pudding [V/NUT]

Viennese pastries baked with raisins and custard, served with vanilla crème Anglais (743kcal)

Cheese Selection [NUT]

Artisan cheese served with biscuits and chutney (520kcal)

£41.50 per person

CRÉMANT MENU

Pâté Maison [NUT]

Our house pâté of pork and pistachio served with cornichons and toasted pain de campagne *(346kcal)*

Wonky Vegetable Soup [VGI]

Croutons and basil pesto *(161kcal)*

Smoked Salmon Classic [NGI]

Eggs, capers, gherkins and shallots *(269kcal)*



Chicken Dijon [NGI]

Pommes mousseline and jus roti *(791kcal)*

Seared Fillet of Sea Bream [NGI]

Piperade and tapenade *(110kcal)*

Wild Mushroom & Spelt Risotto [VGI/NUT]

Spelt cooked in wild mushroom stock finished with a vegan style Parmesan *(645kcal)*



Crème Brûlée [V/NGI]

Baked vanilla custard, glazed under sugar *(717kcal)*

Pot au Chocolat [V/NGI]

Crème Chantilly and shaved chocolate *(508kcal)*

Cheese Selection [NUT]

Artisan cheese served with biscuits and chutney *(520kcal)*

£35.95 per person



AL FRESCO MENU

FROM THE BBQ

Beef Burgers (530kcal)
New York Smokey Beef
Sausage Hot Dogs (374kcal)

Chicken Drumsticks & Thighs (286kcal)
Halloumi, Pepper &
Red Onion Skewers [VGI] (169kcal)

Accompanied with brioche buns (316kcal), sub rolls (356kcal), sliced aged Gruyère (130kcal), mixed leaves (000kcal), coleslaw (170kcal), pickles (15kcal) and relishes (186kcal)

UPGRADE OPTIONS

Swordfish & Tuna Skewers
(114kcal) £10.95
Rump Steak (294kcal) £10.50

Fillet Steak (140kcal) £18.95
Mixed Shellfish (120kcal) £15.00
Lobster (74kcal) £20.00

AL FRESCO MENU

SALADS

CHOICE OF THREE

Radish & Broad Bean [VGI]
Coarse grain mustard and olive oil (61kcal)
Fennel, Feta &
Pomegranate [V]
Sumac yoghurt (138kcal)

Birdseye Chilli &
Marinated Aubergine [VGI]
Tahini and oregano (227kcal)

Cucumber & Poppy Seed [VGI]
Bird's eye chillies (261kcal)

Chargrilled Asparagus,
Courgettes & Halloumi [V] (179kcal)
Purple Broccoli & Salsify [VGI]
Caper vinaigrette (125kcal)

Portobello Mushroom [V]
Pearl barley and preserved lemons (138kcal)

Roast Red & Golden
Beetroot [V]
Beetroot sour cream and chive (164kcal)

DESSERTS

Fresh Strawberries
& Cream [V] (98kcal)
Tarte au Citron [V]
Raspberry coulis (131kcal)

Cheese Selection [NUT]
Artisan cheese served with biscuits
and chutney (520kcal)

From £34.95 per person
Minimum of 25 guests



SUPPER SNACKS

Scotch Eggs *(232kcal)*

Breaded Plaice Goujons & Chips *(190kcal)*

Tomato, Mozzarella & Basil Pizza [V/NUT] *(225kcal)*

Frankfurt Sausage Hotdog [NUT] *(228kcal)*

Baked Potato Rarebit *(440kcal)*

Tomato & Garlic Sausage Rolls [VGI/NUT] *(314kcal)*

Goats Cheese & Spinach Quiche [V/NGI] *(172kcal)*

Black Pudding Sausage Rolls *(382kcal)*

Pastrami Roll [NUT] *(207kcal)*

Steak Hache & Emmental Sliders [NUT] *(177kcal)*

Truffle & Thyme Breaded Macaroni & Cheese [V] *(246kcal)*

Choice of Two Items: £7.50 per person

Choice of Four Items: £14.50 per person

Choice of Six Items: £22.50 per person

Choice of Eight Items: £27.95 per person

EXTRAS

Intermediate Course

Lemon sorbet £3.00 [V/NUT]

Fish Course

Fillet of red mullet, crushed saffron potatoes and aioli £8.95

Scallop ceviche £7.50 [NGI]

Cheese Boards

for four to share from £36.50 [NUT]

Wine Tastings

includes a selection of three wines from £19.95 per person

LES ENFANTS PACKAGE

Children are always very much welcomed in our hotels and our Chef has devised the following menu for them to enjoy when attending events. Please choose one of each course for all the children to have.

Garlic Bread & Dippers [V]

Tomato & Cheddar Soup [V/NGI]

Prawn Cocktail

Melon & Berries [VGI/NGI]

Sausage, Chips & Beans

Fish Goujons, Chips & Peas

Mac n' Cheese [V]

Steak & Chips

Sunday Roast – Beef or Chicken Breast [NUT]

available Sunday lunchtimes only

Freshly Cut Fruit Salad [VGI/NGI]

A Scoop of Chocolate, Vanilla
& Strawberry Ice Cream [V/NUT]

Chocolate & Banana Brownie [V/NUT]
with vanilla ice cream

Ice Cream Sundae [V/NUT]

Includes Three Soft Drinks

with a choice of fruit juice, cordials or still/sparkling water

£17.50 per child



For further information on allergens please scan here.

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. NGI = Does not include any gluten containing ingredients. NGIA = Alternative available that does not include any gluten containing ingredients.

VGI = Does not include any ingredients derived from animals. VGIA = Alternative available that does not include any ingredients derived from animals. V = Vegetarian. VA = Vegetarian alternative available. NUT = Dish contains or may contain nuts.

Cheese boards may contain unpasteurised cheese.

Calorie calculations are as accurate as possible however slight variations may occur.

To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 a day.

All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.